Baking Mat Treats

Recipes for Cats

Cat Man (Booklet's)

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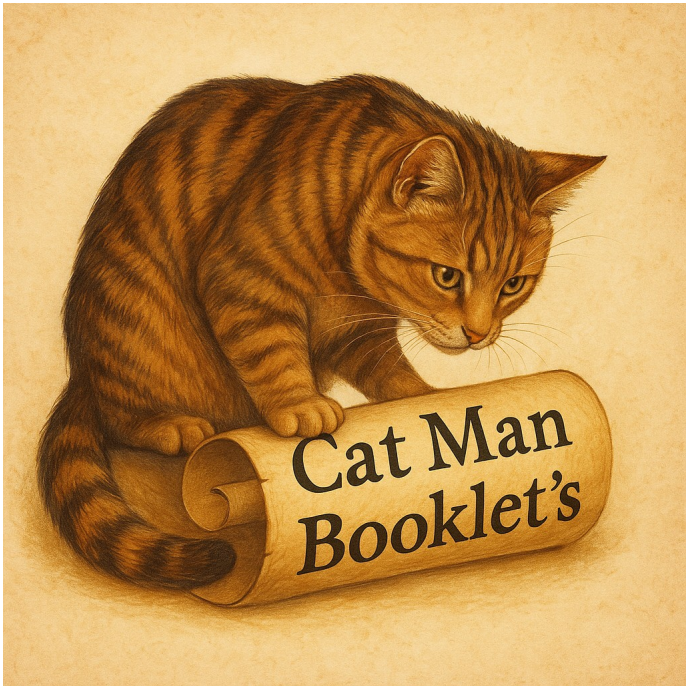

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I. Introduction
The Baking Mat as a Revolution in Cat Treat Making

A. Why Homemade Treats? Control, Health, and Bonding

Making your own cat treats with baking mats gives responsible cat owners maximum control over ingredients and nutritional quality. Unlike many store-bought products, which often contain preservatives, artificial flavors, or even sugar, the do-it-yourself principle allows you to completely eliminate such additives. The focus is on the true nutritional needs of the domestic cat – a strict carnivore that primarily requires high-quality animal protein and fat.
Homemade baking-mat treats are ideal for preparing small, protein-rich snacks without unnecessary carbohydrates. Cats can only metabolize carbohydrates to a limited extent, so a low-starch composition supports their metabolism and helps prevent obesity. In addition, the act of preparing the treats together strengthens the bond between human and cat – a loving ritual rewarded with healthy results.

B. The Baking-Mat Principle Repurposing with Purpose

The now-popular silicone baking mats originally came from the human kitchen. They were designed to allow fat to drain while roasting or baking, or to ensure even cooking. At some point, someone had the brilliant idea to flip the mat over – using the small, rounded indentations as tiny molds. This created a clever way to form miniature portions from liquid batter – perfect for cat treats as well.

The concept is as simple as it is ingenious: a smooth, slightly liquid batter – similar in consistency to pancake batter – is spread across the mat with a dough scraper. All cavities fill at once, the excess is scraped off, and in minutes hundreds of perfectly shaped micro-bites are ready. This method saves enormous time and guarantees perfect portion control – a real improvement compared to cutting out individual cookies by hand.

The key lies in precision. Cats naturally eat small portions, and these tiny, evenly shaped pieces match that instinctive behavior. Instead of large flour-based cookies, you get low-carb protein snacks made from eggs, quark, cottage cheese, or meat purée. The result: healthy, controlled mini-rewards – tailor-made for your cat.

II. Fundamental Safety
The Red List of Toxic Ingredients

The cat's health always comes first when preparing DIY treats. Many ingredients that are perfectly safe for humans can be dangerous or even deadly for cats. That's why knowing the so-called "Red List" is essential before you mix any batter at all.

A. The Hidden Dangers in the Kitchen

One of the greatest hazards comes from the allium family. Onions, garlic, chives, and leeks cause oxidative damage to feline red blood cells. This leads to the formation of so-called Heinz bodies and can result in life-threatening anemia. Even small amounts — especially when fed repeatedly over time — can be harmful. Symptoms include vomiting, loss of appetite, diarrhea, weakness, and elevated heart rate. What makes these ingredients particularly tricky is that garlic or onion powder often hides in sausages, sauces, or spice blends. For these substances, the rule is absolute zero tolerance.

Grapes, raisins, and currants are also off limits. Just like in dogs, they can cause kidney damage in cats. Even tiny quantities may lead to vomiting or, in severe cases, acute kidney failure.
Xylitol (birch sugar) is extremely dangerous. Even trace amounts can cause a dramatic drop in blood sugar, severe liver damage, and death.

Other sugar substitutes like sorbitol or stevia are less toxic but should still be avoided because they may trigger diarrhea or vomiting.

Raw yeast dough is another major risk. During fermentation it produces alcohol and carbon dioxide in the stomach — a potentially lethal combination that can lead to bloating, pain, and alcohol poisoning.

Avocados (because of the substance persin) and strongly bloating vegetables such as cabbage or legumes are equally unsuitable. They are hard to digest and may cause gastrointestinal discomfort.

B. The Baby-Food Paradox and the Hidden Safety Gap

Baby food is often recommended as a convenient meat base — after all, it usually contains finely puréed chicken or beef. However, there's a hidden danger here. Many baby foods contain salt, seasonings, or even onion and garlic powder to appeal to human taste. Such additives can be harmful to cats.

Only pure single-meat purées that contain nothing but meat and water are safe. Anyone wanting full control should cook the meat themselves, blend it thoroughly, and use it fresh. Finely ground, unseasoned meat from a trusted source is also an excellent choice.

This way, you can make treats whose composition you know exactly — free from hidden additives and without any risk.

III. The Tools of the DIY Gourmet Baking-Mat Specifications

Choosing the right baking mat determines the safety, durability, and quality of your homemade treats. Although these mats were originally designed for low-fat roasting or baking, they serve a completely new purpose in cat-treat making: producing tiny portions with perfect uniformity and a clean process without residue or burning.

A. Material Quality and Safety

Only baking mats made of 100 % food-grade platinum silicone are truly suitable. This material is BPA-free, heat-resistant (usually from –40 °C to +240 °C), and does not release harmful substances even at high temperatures. It is essential that the mat has a non-porous surface so that residues of spices, fat, or detergent cannot cling to it.

Many high-quality models are already “pre-baked” or “tempered.” This means they were heated once at the factory to remove any production residues. For extra safety, you can temper a new mat yourself before the first use: bake it empty at about 400 °F (200 °C) for 20 minutes, then wash and dry it thoroughly.

For cat-treat preparation, it's best to dedicate one mat exclusively to that purpose. This prevents traces of spices, garlic, or meat juices from other dishes from contaminating the dough.

A small everyday tip: transparent or light-colored silicone mats are easier to inspect and clean than darkly pigmented ones. You can also see more clearly whether every cavity has filled evenly.

B. Cat-Sized Portions

Cats are true gourmets with tiny appetites, so their snacks should be equally small. The typical cavities on baking mats are ideal for these "micro-bites."
Half-sphere cavities about ¼ to ⅜ inch (0.5–1 cm) in diameter work best. These tiny portions are easy to count and measure. Some mats even come in fun shapes such as little fish, hearts, or paw prints. What matters most is that the pieces stay thin and flat so they dry completely.

The thinness offers several advantages: it prevents uneven baking, ensures consistent hardening, and reduces the risk of mold during storage. Finished treats also pop out of the mat easily without breaking.

C. Cleaning and Care

After baking, the mat should be cleaned in warm water with a little mild dish soap and then dried thoroughly. Residues of fat or protein can turn rancid and affect the flavor of later batches. Hang the mat to dry or place it over a clean towel.

Avoid harsh detergents, scouring pads, or dishwashers — these can damage the surface and shorten its lifespan. If used frequently, you can occasionally boil the mat in water with a spoonful of baking soda to neutralize odors.

With proper care, a good silicone baking mat will last for years — transforming from an ordinary kitchen tool into a trusted companion for healthy feline treats.

IV. The Foundation of the Treat: Proteins, Binders, and Flour Alternatives

The secret to a healthy, easily digestible cat treat lies in its composition. Because cats are obligate carnivores, protein should clearly dominate every recipe. Grains and starches are largely unnecessary in their diet and, when overused, can even cause digestive problems or weight gain. A good recipe therefore relies mainly on animal protein and only minimal plant additions.

A. High-Quality Protein Sources

The best foundation consists of easily digestible meats rich in protein, such as chicken, beef, lamb, game, or horse. Fish like salmon or pollock also provide valuable omega-3 fatty acids. Tuna can be used as well but only in small amounts, since it tends to contain more mercury than other fish.

The meat may be cooked, steamed, or served raw (depending on tolerance) and should be finely puréed. A smooth, even texture prevents air bubbles and ensures that the mixture spreads uniformly in the baking mat. A blender or immersion mixer works perfectly for this. Fresh meat from a trustworthy source is ideal, but plain frozen muscle meat can also be used after thawing. Small portions of heart, liver, or stomach can add extra nutrients but should never dominate — too much liver, for example, can quickly lead to vitamin A toxicity.

B. Dairy Products as Gentle Binders

Dairy products can serve as mild binding agents and additional protein sources. Particularly suitable are cottage cheese, low-fat quark, or plain yogurt because they contain little lactose. Small amounts improve texture and keep the treats moist.

Unprocessed milk or cream should be avoided, as adult cats can no longer digest lactose efficiently, which may cause bloating or diarrhea. To be on the safe side, lactose-free quark is an excellent option.

A proven rule of thumb: animal protein forms the base, while dairy products are used only for binding — never the other way around.

C. Flours and Alternative Binders

Since cats barely metabolize starch, traditional grain flours have no place in feline treats. Yet the batter still needs some structure, which can be achieved through natural, low-carb binders.

Carob bean gum (locust bean gum) or xanthan work best. Both are used sparingly but swell strongly, giving the dough a creamy, elastic consistency — just right for evenly filling the baking-mat cavities.

Alternatively, egg yolk and egg white can act as natural stabilizers. Eggs supply essential amino acids and give the treats an appealing golden color.

The finished dough should remain somewhat fluid — similar to pancake batter — so it can be spread smoothly over the mat without air pockets or uneven thickness.

Before filling the mat, mix the dough thoroughly until no visible pieces or fibers remain. A smooth, homogeneous paste is the foundation for evenly baked, crisp mini-treats.

V. Essential Oils and Fats
A Critical Feline Guide

Fats and oils are vital to a cat's health. They provide energy, aid the absorption of fat-soluble vitamins, and supply the skin, coat, and nervous system with key fatty acids. But not every oil is suitable for cats — their metabolism differs greatly from ours. Using the wrong kinds can cause digestive upset or nutritional deficiencies.

One rule always applies: only a few drops of high-quality oil are enough. Too much fat burdens the liver and pancreas; too little can lead to dull coat and dry skin. The art lies in choosing the right type and quantity.

A. Omega-3 Sources
Animal and Directly Usable

The best sources of the essential omega-3 fatty acids EPA and DHA are animal oils, especially salmon oil and cod-liver oil. These contain the fatty acids in a form the feline body can immediately use. They promote a glossy coat, strong immune system, and healthy heart and brain function.

Salmon oil is generally well accepted and can even stimulate appetite.

Cod oil has a stronger odor but delivers the same benefits. One or two drops per day are plenty.
As a plant-based alternative, algae oil also provides EPA and DHA in a directly usable form. It is odorless and ideal for cats who cannot tolerate fish or for guardians who prefer a fish-free diet.

All oils should be stored in a cool, dark place and used within a few weeks of opening, as unsaturated fats are highly sensitive to oxygen and light.

B. The ALA Problem in Plant Oils

A common misconception is that flaxseed or hemp oil are equivalent omega-3 sources. While they contain alpha-linolenic acid (ALA), cats can barely convert ALA into EPA or DHA. Thus, these oils offer little real nutritional benefit.

They are not toxic but should be seen only as occasional coat enhancers — not as a main source of essential fatty acids. For proper nutrition, animal or algae oils remain the first choice.

C. Special Oils and Short-Term Use

Certain oils can be used selectively to support specific health needs. Coconut oil, for example, is not essential but can stimulate appetite or make new recipes more appealing through its scent. It should be used sparingly, as it is high in saturated fats.

Evening primrose and borage oil are valuable sources of gamma-linolenic acid (GLA), an omega-6 fatty acid with anti-inflammatory properties. They can help during coat-change periods or with dry, itchy skin. However, since excess omega-6 fats may promote inflammation, such oils should be used only in tiny amounts and for limited periods — about two to three drops daily for four to eight weeks.

Cod-liver oil, although sometimes mentioned as an omega-3 supplement, is unsuitable for cats due to its extremely high vitamin A content, which can quickly cause overdosing.

No matter which oil is chosen, quality and storage are key. Keep small bottles tightly sealed in the refrigerator. Adding a drop of vitamin E can act as a natural antioxidant and further protect the sensitive fatty acids. When baking with silicone mats, it's best to drizzle delicate oils such as salmon or algae oil over the cooled treats **after** baking. This preserves the valuable omega-3s and ensures they still fulfill their nutritional purpose.

VI. Acceptance and Taste
Herbs and Vegetables in the Baking Mat

Cats are famously selective when it comes to flavor and aroma. Their refined sense of smell determines whether a snack is accepted or ignored. While animal ingredients provide the base taste, small amounts of plant components or herbs can increase acceptance and add beneficial fiber or micronutrients. However, moderation is key — cats remain carnivores, and plant matter should never dominate.

A. Vegetables as Fiber and Nutrient Sources

A small portion of cooked, finely puréed vegetables can support digestion and improve the dough's consistency. Gentle, mild varieties such as carrots, pumpkin (like Hokkaido or butternut), and zucchini are ideal. They add fiber and a touch of natural sweetness that many cats enjoy.

Vegetables must always be well-cooked and puréed, as cats cannot break down plant cell walls effectively. Raw bits would simply pass through undigested. The amount should stay very low — no more than ten percent of the total mixture.

For cats prone to constipation, a spoonful of pumpkin purée in the dough can help. For healthy cats, the addition is optional and serves mostly to add flavor variety.

B. Non-Toxic Herbs to Enhance Flavor

Certain herbs are completely safe for cats and can make their snacks more appealing. Catnip is a favorite — its essential oils fascinate many felines. Dried catnip can be mixed directly into the dough or sprinkled over finished treats.

Valerian root or cat's-melissa (lemon balm) can also be used to attract picky eaters. Because these plants have strong stimulating effects, they should be used sparingly and not constantly.

Basil, parsley, and calendula are equally safe and can occasionally be added in small amounts. Calendula, in particular, is said to have mild anti-inflammatory properties and to benefit skin and digestion.

Caution is advisable with thyme and rosemary. Both contain essential oils that can irritate sensitive systems in larger quantities. Tiny amounts are safe for healthy cats, but those with liver or kidney issues should avoid them.

C. Flavor Boosters and Natural Attractants

Some cats hesitate to try new recipes, even if they're meat-based. In such cases, natural attractants can help. A few drops of salmon, cod, or coconut oil drizzled over the cooled treats work well. A bit of tuna water (from a salt- and oil-free can) can also enhance aroma and palatability. Another useful trick is to mix a small portion of the cat's regular wet food into the dough. This familiar scent makes the treats easier to accept.

With these gentle flavor adjustments, even skeptical gourmets can be convinced — turning baking-mat treats into a beloved daily ritual between human and cat.

VII. Practical Baking Process, Drying, and Shelf Life

Proper handling determines whether homemade treats are not only tasty but also safe and long-lasting. Clean preparation, the right dough texture, and gentle drying are the three keys to successful results.

A. Dough Preparation and Consistency

The dough must be liquid enough to spread smoothly across the baking mat with a scraper, but not runny. The ideal texture resembles pancake batter — creamy, even, and without lumps.

All ingredients should be thoroughly blended until the mixture is completely uniform. This ensures every cavity fills evenly, preventing air bubbles that could burst during baking and create uneven shapes.

A flexible silicone scraper works best for spreading. Excess mixture can be scraped off and reused for the next batch.

B. The Two-Stage Thermal Process

To make sure the treats are fully cooked and safely preserved, a two-step method works best: first baking, then drying.

Step 1 – Baking:
Bake the mixture at about 300–350 °F (150–180 °C) for 15 to 30 minutes until firm and lightly golden. The exact time depends on the size of the pieces. This step cooks the proteins and removes part of the moisture.

Step 2 – Drying:
After baking, continue drying at around 140 °F (60 °C) for one to two hours with the oven door slightly open to let moisture escape. This stage is crucial for shelf life. The treats are ready when they are hard and crisp.

A food dehydrator can also be used — ideally at 130–140 °F (55–60 °C) for three to four hours. It's more energy-efficient and produces evenly dried results.

The difference between baked and dried treats lies not only in texture but also in how long they last. Fully dried snacks keep for weeks, while soft ones stay fresh in the fridge for only a few days.

C. Guidelines for Texture, Baking Time, and Storage

For crisp, long-lasting treats, use a fluid yet stable dough. Bake at 320 °F (160 °C) for about 20 minutes, then dry for one to two hours at 140 °F (60 °C) with the oven door ajar.

For soft treats, bake for only 10 to 15 minutes at 340 °F (170 °C). These remain moist but must be refrigerated and eaten within two days.

Moisture is the main enemy of shelf life. Even small amounts can lead to mold quickly, so patience during drying pays off — better a little too long than too short.

D. Proper Storage

Completely dried treats should never be sealed airtight. Trapped moisture can spoil them. Store them instead in a slightly ventilated tin, a glass jar with a loose lid, or a small cloth bag.

A sheet of paper towel between layers helps absorb any residual moisture and keeps the snacks crisp for weeks. Soft treats, on the other hand, belong in the refrigerator. Keep them in a clean glass or ceramic container with a tight lid, and use within two days. Always bring them to room temperature before serving, since many cats dislike cold food.

For longer storage, freezing works well. Small portions can be frozen for up to six months and thawed as needed — fresh, safe, and additive-free.

VIII. Expert Recipe Ideas (Baking-Mat Variations)

The following recipe ideas show how versatile baking-mat treats can be. They are all high in protein, low in carbohydrates, and specially tailored to the feline metabolism. Each version can be easily modified — the key is to keep the texture smooth and spreadable.

A. Basic Recipe
The High-Protein Cottage Cheese Snack

This simple, healthy base recipe is suitable for almost any cat. It provides high-quality protein, little fat, and no unnecessary starch.

Ingredients:
150 g (5 oz) cooked and puréed chicken or beef
80 g (3 oz) low-fat quark or cottage cheese
2 large eggs
optional ½ teaspoon locust bean gum (for added firmness)

Preparation:
Purée all ingredients thoroughly until smooth and creamy. Spread evenly across the baking mat with a scraper. Bake at 320 °F (160 °C) for about 20 minutes, then dry at 140 °F (60 °C) for 1–2 hours. The result: crisp, long-lasting mini treats with a mild flavor — perfect for daily rewards.

B. Variation 1 – The Omega-3 Power Fish Bites
A snack rich in valuable fatty acids for skin, coat, and heart — perfect for cats who love fish.
Ingredients:
150 g (5 oz) finely ground pollock or salmon
2 tablespoons cottage cheese
1 tablespoon safflower or olive oil (for texture)
optional 1 teaspoon finely chopped lamb's lettuce or dried catnip
Preparation:
Blend all ingredients thoroughly, spread the mixture into the baking mat, and bake as in the basic recipe. After cooling, drizzle a few drops of salmon oil over the treats — preserving omega-3s and adding irresistible aroma.

C. Variation 2 – Pumpkin-Carrot Soft Snacks (for Sensitive Digestion)
A light, gentle recipe for cats with sensitive stomachs or constipation tendencies.
Ingredients:
100 g (3.5 oz) finely ground turkey meat
50 g (1.7 oz) well-cooked, puréed carrot or pumpkin
1 egg
Preparation:
Mix into a smooth, creamy texture, spread in the baking mat, and bake at 350 °F (180 °C) for 10–15 minutes until firm on top. These remain soft and are not dried. Store in the refrigerator for up to 48 hours.

D. Variation 3 – Senior Version: Gentle Purée Treats

A soft, tender formula ideal for older cats or those with dental problems.

Ingredients:

100 g (3.5 oz) finely puréed chicken or turkey
1 tablespoon cottage cheese
1 egg yolk
1 teaspoon salmon oil

Preparation:

Blend into a smooth cream. Spread thinly on the baking mat and bake briefly — about 10 minutes at 320 °F (160 °C). The treats stay soft and can be served in small pieces. Keep refrigerated and bring to room temperature before feeding to enhance aroma.

E. Variation 4 – Liver Bites for Special Occasions

An intense, flavorful snack for rare moments — delicious but to be given in moderation.

Ingredients:

80 g (2.8 oz) cooked chicken liver, finely puréed
1 egg
1 tablespoon quark
1 teaspoon coconut oil

Preparation:

Blend until smooth, spread the mixture in the baking mat, and bake at 340 °F (170 °C) for about 15 minutes. These treats have a strong aroma and are perfect as an occasional reward but should not be fed regularly due to their high vitamin A content.

With these base recipes, countless variations are possible — from simple meat snacks to true gourmet bites. By experimenting, observing, and adjusting, every cat owner will soon discover their feline's personal favorite.

IX. Summary and Checklist for the Responsible Cat Owner

Making baking-mat treats is much more than a hobby — it's an expression of mindful care and responsibility. Those who prepare treats themselves know exactly what's in them and can perfectly complement their cat's nutrition. The effort is small, the benefit great: healthy, safe, customizable rewards free of additives.

A. Key Takeaways

Homemade treats should always be based on animal protein. High-quality meat, fish, eggs, and a little cottage cheese or quark form the ideal foundation. Plant ingredients should only play a supporting role, never the main one.

The right choice of oils is crucial. For omega-3 fatty acids, only salmon oil, cod oil, or algae oil are truly suitable. Plant oils such as flax or hemp may contain fatty acids but are barely usable for cats.

Onions, garlic, sweeteners like xylitol, and fruits such as grapes or raisins are strictly forbidden — they can cause severe poisoning. Likewise, spicy seasonings, salt, or sugar must never be added.

A high-quality silicone baking mat with small cavities is the ideal tool. It ensures precise portions and even baking. The small, uniform pieces are easy to dose and perfect as training bites or measured treats.

The second drying stage after baking is essential. Only fully hardened snacks stay fresh and mold-free for weeks. Soft treats, on the other hand, must be stored in the refrigerator and used within two days.

B. Practical Checklist

Preparation:
– Clean all work surfaces and utensils thoroughly
– Use only food-grade silicone mats
– Work with fresh, finely puréed meat or fish
– Blend the dough until smooth and even
During Baking:
– Adjust temperature and baking time to the recipe
– Always include the drying phase after baking
– Keep the oven door slightly open during drying
– Let the finished treats cool completely
For Storage:
– Keep crispy treats dry and ventilated
– Refrigerate soft treats and use within two days
– For long-term storage: freeze in small portions and thaw before serving

C. Final Thought

Even though homemade treats are healthy, they do not replace a complete meal. They are a supplement — a small act of attention and joy. Daily treats should make up no more than five to ten percent of total food intake to maintain balanced nutrition.

With a little practice, the baking mat will soon become a regular part of your cat's diet — precise, clean, and creative. It symbolizes what responsible cat owners stand for: knowledge, care, and the simple happiness of doing something good for their feline companion.

Anyone inspired to try baking-mat recipes will find that experience quickly refines both technique and instinct — leading to perfectly sized, beautifully baked, and joyfully received cat treats.

TREATS
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TREATS

Appendix – Tips, Tricks & Good to Know about Baking-Mat Treats

The following practical tips come from experience — for everyone who enjoys experimenting with their own recipes. They help you choose ingredients safely, care for the baking mats properly, and get the best results every time.

Natural Color Additives

If you'd like to vary the color of your treats, you can use natural powders that create gentle hues without altering the composition.

Suitable options include:
– blackcurrant powder
– beetroot powder
– spinach powder
– turmeric powder
– carob powder (locust bean)
– spirulina powder

Gluten-Free Flours
For sensitive cats or to reduce carbohydrates, gluten-free flours work particularly well.
Gluten-free options:
potato starch, pumpkin seed flour, cornmeal, hemp flour, coconut flour, buckwheat flour, amaranth flour,

millet flour, quinoa flour, certified gluten-free oat flour, and rice flour.

Other usable flours:
spelt flour or lupin flour (alkaline, use sparingly).

Smoke Point of Oils — Important for Baking
The smoke point is the temperature at which oil begins to smoke. The higher the value, the more heat-resistant the oil — and the better suited it is for baking.
Oils with a low smoke point (below 320 °F / 160 °C) should be used only briefly or not heated at all.

Terms:
– refined = heat-pressed, higher smoke point
– unrefined = cold-pressed, more sensitive

Reference values (°C):
Argan 180 | Safflower 150 | Peanut refined > 200 | Peanut unrefined 130 | Hemp 120 | Coconut > 200 | Pumpkin seed 120 | Salmon < 100 | Flax < 100 | Corn > 200 | Olive refined > 200 | Olive unrefined 130 | Palm kernel > 200 | Canola refined > 200 | Canola unrefined 130 | Black cumin < 100 | Toasted sesame 180 | Light sesame > 200 | Soy > 200 | Sunflower refined > 200 | Sunflower unrefined 100 | Grape seed refined 200 | Grape seed unrefined 130 | Walnut 160
For baking, choose oils with a smoke point above 160 °C — such as coconut, canola, olive, or soybean oil.

Dry Food as a Flour Substitute
Grain-free, sugar-free dry food can be finely ground and used as a flour substitute. This method works well in many recipes and can also enhance the flavor.

Storage in Linen Bags
Lightly dried treats are best stored in small linen bags. This allows excess moisture to escape and prevents mold. Check the bags regularly and replace them when needed.

Tempering Baking Mats
New silicone baking mats should be “tempered” before first use. Place the mat in the oven at about 400 °F (200 °C) until no odor or smoke appears — this removes potential production residues.
Optionally, you can spread a simple dough made of 60 % water and 40 % flour over the mat and bake it at 350 °F (180 °C). This further eliminates any traces but is optional.

Cleaning in the Washing Machine
Baking mats can be cleaned in the washing machine without detergent, on the lowest temperature setting and with minimal spin. Hang them to air dry afterward — a simple and material-friendly cleaning method.

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RUND
PAW SHAPED
LECKERLIS
HOME MADE

Additional Recipe Ideas

Beyond the main recipes, here are ten more easy-to-make ideas for exploring the world of baking-mat treats. They are designed for simplicity, minimal effort, and plenty of variation. Each one respects the natural needs of the cat — whether based on meat, fish, or mild vegetable additions.

Ground Beef with Banana

An unusual but popular combination that even picky cats enjoy. The banana adds mild sweetness and a creamy texture.

Ingredients:

250 g (9 oz) ground beef
½ ripe banana
1 egg
1 tablespoon oil

Preparation:

Blend all ingredients into a smooth, slightly thick batter. Add a little water if too firm. Spread onto the baking mat and bake at 300 °F (150 °C) for 20–25 minutes. After cooling, either fully dry or refrigerate. Mild, digestible, and perfect for between meals.

Four-Cheese Bites

An aromatic treat for small connoisseurs. Cheese provides protein and calcium but should be given only occasionally due to its salt content.

Ingredients:
50 g Parmesan
50 g grated Swiss cheese
2 eggs
2 tablespoons cottage cheese
2 tablespoons quark
4 tablespoons potato starch
Preparation:
Mix thoroughly in a bowl. If too dry, add a splash of water; if too wet, more potato starch. Spread into the baking mat and bake at 300 °F (150 °C) for 20–25 minutes. Let cool and dry completely. Excellent as training snacks in small quantities.

Duck with Sweet Potato

A hearty, gentle recipe with soft texture and natural sweetness — ideal for sensitive stomachs.
Ingredients:
300 g (10.5 oz) duck breast
200 g (7 oz) sweet potato
2 tablespoons spelt flour
3 eggs
2 tablespoons oil
Preparation:
Boil the duck and sweet potato until soft, purée them, mix in the flour, and blend until smooth. Add a little cooking water if needed. Spread into the baking mat and bake at 300 °F (150 °C) for 20–25 minutes. Cool and dry completely.

Liver Sausage Gummies

A unique, no-bake option for cats who prefer soft textures. Gelatin gives a chewy consistency.

Ingredients:

175–200 ml (¾ cup) unsalted meat broth (chicken or beef) or a smooth cat drink
18 gelatin sheets
100 g (3.5 oz) cat liver sausage

Preparation:

Warm the broth gently (do not boil), dissolve the gelatin, then stir in the liver sausage until smooth. Fill the baking mat and refrigerate for about two hours until firm. Store in the refrigerator and use within a few days.

Baby Food — Beef or Chicken

A simple starter recipe for beginners. Always ensure the baby food contains no salt, seasoning, or onion/garlic powder.

Ingredients:

190 g (6.7 oz) pure baby food (beef or chicken)
3 eggs
2 tablespoons oil

Preparation:

Blend all ingredients into a spreadable batter. Fill the baking mat and bake at 300 °F (150 °C) for about 20 minutes. Let cool completely. Mild, easy to digest, and excellent for cats new to homemade treats.

Egg and Psyllium

A fiber-rich recipe that can gently support digestion.

Ingredients:

3 eggs
1 tablespoon oil
2 tablespoons psyllium husks

Preparation:

Whisk eggs and oil, stir in the psyllium, and let swell until thickened. Spread into the baking mat and bake at 300 °F (150 °C) for about 20 minutes. Dry afterward. Serve only in small amounts because of the swelling effect.

Tuna and Egg

A classic for fish-loving cats. The egg adds binding and a pleasant shine, while tuna provides irresistible aroma.

Ingredients:

1 can (about 150 g / 5 oz) tuna in water, drained
2 eggs
1 tablespoon oil

Preparation:

Purée the tuna, add eggs and oil, and blend until smooth. Add a little water or broth if needed. Spread onto the baking mat and bake at 325 °F (160 °C) for about 20 minutes. Cool and dry completely. Store in the fridge — fish spoils quickly.

Chicken with Quark and Coconut Oil

A mild, protein-rich recipe with a hint of sweetness. The coconut oil adds aroma and can tempt cats with low appetite.

Ingredients:

200 g (7 oz) cooked, puréed chicken
2 tablespoons quark
1 tablespoon coconut oil
1 egg

Preparation:

Blend until smooth. Add water if needed for texture. Spread onto the baking mat and bake at 300 °F (150 °C) for about 20 minutes. Cool and dry. Light, aromatic, and well tolerated.

Beef and Catnip Bites

A robust, flavorful treat with a special twist. Perfect as a reward or playtime snack.

Ingredients:

250 g (9 oz) ground beef
1 egg
1 tablespoon oil
1 teaspoon dried catnip

Preparation:

Mix thoroughly into a uniform dough, spread into the baking mat, and bake at 320 °F (160 °C) for about 20 minutes. Dry completely. Intensely scented and loved by playful cats.

Tuna Gummies

A cool, soft snack for cats who prefer no-bake treats — quick to make and very appealing.

Ingredients:

150 ml (⅔ cup) unsalted chicken or fish broth
10 g (0.35 oz) unflavored gelatin
1 tablespoon finely puréed tuna

Preparation:

Warm the broth and dissolve the gelatin. Stir in the tuna until smooth, fill the baking mat, and refrigerate for two hours. Remove and store in the fridge. Use within a few days.

Closing Note on the Recipe Section

These recipes are deliberately simple and meant to inspire creativity. With a little practice, ingredients can easily be adjusted to match your cat's preferences — as long as the golden rules are followed: no salt, no sugar, no spices, and no allium vegetables.

Every cat has unique tastes. Some adore fish, others prefer chicken or beef. What matters most is moderation — treats are small acts of affection, not full meals.

A baking mat turns this idea into action: a symbol of care, attention, and the joy of creating something wholesome with your own hands — perhaps even the start of a new passion in your kitchen.

For your notes

For your notes

Cat Man (Booklet's)